



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Vivian T. Chen, MSW, ScD  
Health Operations Director

## Health Department

## Consumer Environmental Health

Frank P. Zeidler Municipal Building, 841 North Broadway, Room 304, Milwaukee, WI 53202-3653 Phone: (414) 286-3674 Fax: (414) 286-5164  
web site: [www.milwaukee.gov/health](http://www.milwaukee.gov/health)

# Routine Food Inspection

TEEN PRENUER LLC  
PERSONALIZED EVENTS & CATERING  
6900 N 76th St  
Milwaukee, WI 53223

March 19, 2008

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount: \$0.00

Code Number	Description of Violation	Correct By
3-301.11	Employee stated that sandwich meats are sliced without using gloves and that there are no gloves on site for preparing ready-to-eat foods. Employee stated that she brings in her own disposable gloves. Gloves must be worn at all times when handling any food that is ready-to-eat. Supply food grade gloves for handling and preparing ready to eat foods. **remember to wash hands immediately before putting gloves on and immediately after taking gloves off**	03/19/2008
4-601.11	Observed old dried food debris on the meat slicer and the potato slicer. The slicers are required to be cleaned and sanitized after each use. Do not allow old food debris to buildup on the slicers. Ensure that all parts are taken apart and cleaned and sanitized. Clean and maintain clean all slicing equipment.	03/19/2008
4-301.14	There is no tempured makeup air supplied for the hood ventilation system. The makeup air blowing in is required to be tempured (so that it does not blow only cold air). Have the makeup air system repaired so that tempured makeup air is available.	03/19/2008
3-501.17	Observed portions of sliced potentially hazardus, ready to eat meats not datemarked. Ready-to-eat potentially hazardous food held for more than 24 hours must be clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. The product must be sold or discarded within 7 days. Instruct all employees to datemark all PHF RTE foods being held over 24 hours.	03/19/2008

## Inspection Notes



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Satelite Kitchen for schools.

The cover for the soap dispenser in the men's restroom is missing. Replace the cover for the soap dispenser.

Repair the hole in the wall in the utility room. The wall is to be repaired so that it is smooth and cleanable.

On 3/19/2008, I served these orders upon TEEN PRENUER LLC by leaving this report with

Inspector Signature (Inspector ID: 66)

Operator Signature

Please be advised that this document is subject to public review under open records law. - Wis. Statutes section 19.35(1)(a)